

STARTERS -----|

REGIONAL ORGANIC BEEF TATAR

CLASSIC

salted butter, capers, anchovies,
pickled onion & chili ^{ADGMO} 19

+ Black tiger prawn ^B 8

+ Foie gras 10

SCALLOPS 21

parsnip & deep-fried black pudding ^{ACGLR}

ORIGINAL VITELLO TONNATO 22

veal, tuna cream, baked capers,
olive oil & pink pepper ^{DGL}

CRISPY PUMPKIN ROLL 19

curry cabbage salad, soy sprouts,
Sriracha Mayo & coriander cress ^{AIEGN}

SOUPS -----|

CREAM OF JERUSALEM ARTICHOKE SOUP

11

truffle ravioli & assorted mushrooms ^{AGLO}

BEEF CONSOMMÉ 10

rolled lovage frittata, root vegetables,
sherry & chives ^{ACGLO}

SALADS -----|

LAMB'S LETTUCE 9

potatoes, bacon, pumpkin seed oil,
apple cider vinegar &
roasted pumpkin seeds ^{MO}

CAESAR SALAD 9

original Cipriani dressing,
croûtons & Grana ^{ADGMO}



*We would like to politely point out that we charge € 4,90
per person for cover.*

*Cover: Freshly baked el Gaucho bread, spice mix,
butter & something smoked*

*For any questions in terms of allergens please ask our
well-trained staff | Prices include the statutory VAT.*

EL GAUCHO

Nice to meat you!

LOCAL DRY AGED BEEF.....

Our Dry Aged Beef is 100% sourced from our select contractors in Austria.
It is dry-aged for at least 28 days and thus ends up on your plate in the best possible quality with its unique and incomparable taste.

PORTERHOUSE STEAK | T-BONE STEAK | SIRLOIN STEAK
RIBEYE STEAK | TOMAHAWK per 100g 14

Subject to availability - we are happy to help you select your perfect piece!

EL GAUCHO PREMIUM BEEF.....

RUMP HEART STEAK		TENDERLOIN STEAK	
200 gram	20	150 gram	29
300 gram	27	150 gram churrasco	30
400 gram Churrasco	37	250 gram	39
SIRLOIN STEAK		350 gram	47
300 gram	31	350 gram Churrasco	48
400 gram	39	300G GAUCHO SKEWER	
400 gram Churrasco	40	Rump heart, Tenderloin, Sirloin & Ribeye	37
RIBEYE STEAK		SURF & TURF SKEWER	
300 gram	32	150 gram Tenderloin, prawns &	41
400 gram	40	parsley-garlic-oil	

CHURRASCO is a thin special cut with parsley-garlic marinade.

THE BUTCHER'S SPECIAL..... PIMP ↑ YOUR STEAK

TIRA DE CUADRIL 600g / 800g	52 / 71	1 pc. SOFT SHELL CRAB ^{AB}	10
For this special cut, a large Rump Heart steak		1 slices GRILLED FOIE GRAS	10
is thinly sliced widthwise and finished with our Churrasco		1 pc. grilled BLACK TIGER PRAWN	8
marinade. The steak thereby covers a larger surface on the		1 pc. FRIED EGG ^C	3
grill, has a shorter cooking time and is even even juicier!		with BUTTER „A LA PIMIENTA“ ^{GM}	4

OUR SIGNATURE CUTS

QUEEN'S CUT 39		KING'S CUT 59 / 75	
Dry Aged, 280g		600g / 800g	
	For this special cut, the tenderloin is framed by the bone from two sides. This very unique steak is offered exclusively at el Gaucho. It is extra soft, has an intense taste and is incredibly juicy!		The crown is cut out of the the well-marbled centerpiece of the sirloin. The outer layer of fat gives this steak a one of a kind taste.
RIBEYE A LA PIMIENTA 44		TIRA DE ANCHO RIBEYE 59 / 75	
400g		600g / 800g	
	Our head butcher Daniel created an incomparable taste experience: a big piece of Ribeye Steak with freshly ground pepper, Argentinian salt and herb butter.		For this special cut, a big piece of Ribeye is cut width-wise in order to be able to enjoy the meat parts that are placed around the typical fat eye to the fullest.

SIDES -----|

BEAN CASSOULET with chorizo ^{GLOP}	6
MASHED SWEET POTATOES with coconut & cashwes ^{GH}	6
GRILLED VEGGIES	6
LEAF SPINACH with Swiss chard ^G	6
PIMIENTOS DE PADRON with maldon salt	6
HUMITA original stuffed corn leaf ^G	6
EL GAUCHO TRUFFLE GNOCCHI ^{ACGLO}	7
ORIGINAL STEAK FRIES	6
ORGANIC BAKED POTATO with sour cream & chives ^G	5

SAUCES -----|

CREAM PEPPER SAUCE ^{GLO}	4
SAUCE BÉARNAISE ^{CGLMO}	4
SRIRACHA MAYO , extra spicy ^c	4
GAUCHO CHIMICHURRI , spicy ^{MO}	4
TRUFFLE MAYO , vegan	4
WHIPPED HERB BUTTER ^G	3
BBQ DIP „GAUCHO EDITION“ ^O	4
HERB MUSTARD ^G	3

SPECIALS -----|

GRILLED CAULIFLOWER STEAK 24 own cream, Miso & orange chili ^{ACGL}	
GRILLED ORGANIC PRAWNS & CALAMARI 39 spiced butter, flamed with grappa & served with homemade focaccia ^{ADGLOR}	
CORN-FED CHICKEN BREAST 27 mashed sweet potatoes, coconut, pimientos & cashew ^{GH}	
GRILLED SADDLE OF LAMB 38 lamb ravioli, Swiss chard, Jerusalem artichoke & jus ^{GHLO}	
ROASTED TENDERLOIN SLICES 31 cream pepper sauce & potato gnocchi ^{ACGLO}	
EL GAUCHO DOUBLE SMASH CHEESE BURGER 23 lettuce, pickled cucumbers, Sriracha mayo, bacon & steak fries ^{ACGO}	